



LAKE COUNTY ENVIRONMENTAL HEALTH

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May 21, 2020

RE: Re-opening of Lake County restaurants, bars, breweries, and casinos – **Phase Two**

The following Phase Two re-opening guidelines have been prepared by Lake County Environmental Health for licensed retail food establishments in Lake County. Businesses that are Tribally owned/operated must continue to follow the CSKT directives. For questions about Tribally owned/operated food establishments, contact Brian Crawford, RS, at brian.crawford@cskthealth.org or 406-745-3525, ext. 5078.

The information below outlines conditions of Phase Two of the re-opening of Montana per Governor Steve Bullock's directive dated May 19, 2020. Suggested materials to help your facility comply with the directive are available on the front-page of the Montana Food & Consumer Safety Section's (FCSS) website:
<https://dphhs.mt.gov/publichealth/FCSS>

The following information is current as of May 20, 2020, and may be subject to change:

- These Phase Two guidelines become effective June 1, 2020.
- Restaurants, bars, breweries, and casinos can operate under strict physical distancing and reduced capacity protocols.
- These businesses are required to close and have all patrons out by 11:30p.m.
- Capacity must be limited to 75% of normal operating capacity to allow for adequate group spacing. Tables must be limited to 10 people per table.
- Establishments must continue to provide for physical distancing between groups and/or tables, but may increase capacity.
- It is strongly recommended that all vulnerable individuals continue to follow the stay home guidance.
- All workers must continue to practice good hygiene, especially proper hand washing. Workers who feel sick must stay home.
- A specific cleaning plan must be implemented and all employees must be trained in proper sanitation practices. See the FCSS website for suggested materials: <https://dphhs.mt.gov/publichealth/FCSS>
- In-house dining for quick service meals (i.e. fast-food restaurants, seating at grocery store delis, etc.) should remain closed if all cleaning and distancing guidelines can't be met, such as disinfecting every table between customers.

- Sitting or standing at bars or counters is not allowed as it is difficult to maintain physical distancing. Drinks and food must be served to customers at a table.
- SELF-SERVICE: Self-service buffets must remain closed. Self-service cups, straws, and lids should be kept behind a counter and handed to customers. Self-service condiments (e.g. ketchup bottles, condiment pumps, coffee creamer dispensers) should be eliminated for the time being.
- All occupied surfaces must be disinfected between customers, including tables, chairs, booths, and highchairs. Menus must be disinfected between customers (see the FCSS *Facility Plan for Cleaning, Sanitizing & Disinfecting* guidance document for additional recommendations for menus). Growlers and refillable/reusable containers must be sanitized prior to being refilled.
- Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately disinfected between customers.
- Surfaces in toilet rooms must be frequently disinfected. Other frequently touched surfaces, including doorknobs, light switches, etc., should be disinfected at a frequency that relates to number of customers served, but at least every 4 hours.
- Drink refills are not allowed. A new, clean glass/cup must be provided instead.
- Gaming machines must be adequately disinfected between customers.
- The expansions allowed for delivery and takeout services, as provided in the 03/24/20 and 03/26/20 Directives from the Governor's office, are extended through the end of the emergency. To-go containers and bags must be maintained clean.
- All normal Retail Food laws must still be followed.

Please contact Lake County Environmental Health if you have any questions about re-opening your retail food business.

Anna S. Baxter, R.S.

Anna Baxter
Registered Sanitarian